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(74) Agents: **VAN MALDEREN, Joëlle** et al.; pronovem - Of-
fice Van Malderen, Avenue Josse Goffin 158, B-1082 Brux-
elles (BE).

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(71) Applicant (for all designated States except US): **PUR-
RATOS N.V.** [BE/BE]; Industrialaan 25, B-1702
GROOT-BIJGAARDEN (BE).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **CHEVALIER,
Olivier** [BE/BE]; Chemin de Tenre, 88, B-7800 ATH
(BE). **NAUDTS, Isabelle** [BE/BE]; Keitse, 20, B-1750
ST-KWINTENS-LENNIK (BE). **SOYEUR, Jean-Luc**
[BE/BE]; Rue Montgomery 69, B-7850 ENGHIEU (BE).

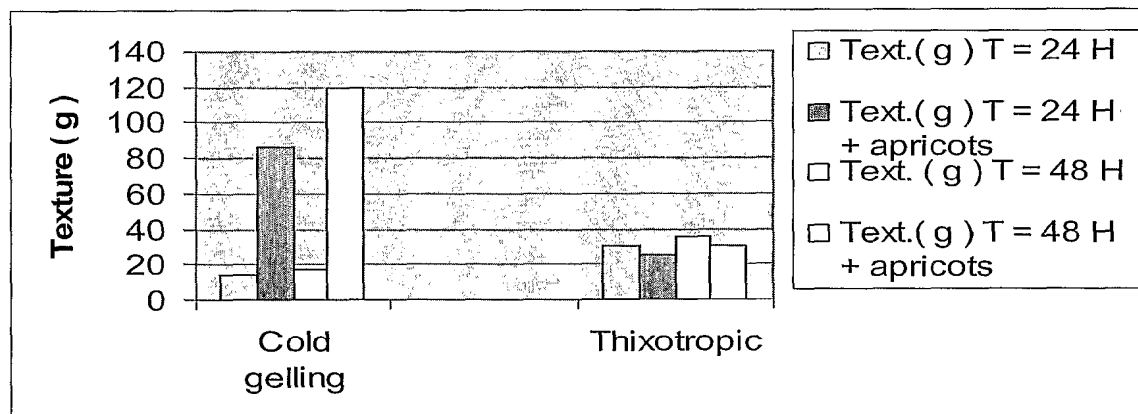
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(54) Title: COLD GELLING PASTRY GLAZE BASED ON PECTIN



(57) Abstract: The present invention relates to liquid or semi-liquid pastry glaze, gelling on contact with a support, in particular to cold gelling pastry glazes obtained by solubilizing a Ca^{2+} -reactive low methoxylated pectin, preferably a low methoxylated-amidated pectin and by applying conditions of brix, pH and/or suboptimal Ca^{+2} levels or other jellification ions that do not allow gelling before application onto a food product that provides the extra amount of e.g. Ca^{+2} ions and/or other conditions needed for jellification. The glaze solutions of the invention typically have a brix of about 35° to about 55°, an acid pH (for instance a pH below 4) and/or a natural free Ca^{2+} level of about 15 ppm. The present invention further relates to the use of such pastry glazes on food products such as pastry, which will retain an excellent cut-ability and texture. The glazes according to the invention advantageously are ready-to-use glazes that can be applied with precision, that are cold gelling but do not have the disadvantages of a standard thixotropic glaze. They are highly suited for glazing of acid food products such as a fruit tart.



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